

MENU

STARTERS

HALF ATLANTIK LOBSTER WITH CAULIFLOWER AND IMPERIAL CAVIAR	56.00 EUR
SMOKED QUAIL BREAST WITH TWO PURÉES AND SAUTEED DUCK LIVER	44.00 EURO
VARIATION OF GOOSE LIVER WITH RHUBARB COMPOTE AND PEAR-SAFRON JELLY	38.00 EURO
PRAWN WITH WARM CALFS HEAD AND BEAN VINAIGRETTE	44.00 EURO
SIX 'ROYAL SYLT' OYSTERS ON ICE WITH PUMPERNICKEL	24.00 EURO

SOUPS

CONSOMMÉ WITH BEETERROOTS	18.00 EURO
SPINACH CREAM SOUP WITH FILLET OF LAMB AND QUAIL EGGS	19.00 EURO

HOT STARTERS

CELERY RAVIOLI WITH GOLDEN IMPERIAL CAVIAR	61.00 EURO
ROQUEFORT NOODLES WITH TOMATO RAGOUT AND HERBS	18.00 EURO
FINE NOODLES WITH FRESH MORELS AND SPINACH	24.00 EURO
FETTUCCINE WITH YOUNG GARLIC AND PRAWN	40.00 EURO
LASAGNE OF GOOSE LIVER, CALFS SWEETBREADS WITH SPINACH AND PERIGORD TRUFFLES	43.00 EURO

FISH

FILLET OF GROUPER SIDED BY A CAULIFLOWER VARIATION	44.00 EURO
JOHN DORY WITH POMMERY MUSTARD SAUCE AND CUCUMBER SALAD	42.00 EURO
HALF LOBSTER WITH CITRIC FRUITS AND GINGER LEMON BUTTER	48.00 EURO
CARABINEIRO SIDED BY CALF 'S HEAD AND PARSLEY POLENTA WITH PERIGORD TRUFFLES	64.00 EURO
SEA BASS ON BEAN VINAIGRETTE AND THYME NAGE	40.00 EURO

MEAT

FILET OF WAGYU BEEF WITH CELERY RAVIOLI AND RED WINE SAUCE	63.00 EURO
FILLET OF VEAL AND CALF 'S HEAD WITH BRAISED TOMATO VINAIGRETTE	58.00 EURO
SMOKED PIGEON BREAST WITH ROASTED GOOSE LIVER	48.00 EURO
BRAISED BEEF CHEEK WITH BEEF FILET IN A MARROW CRUST SIDED BY CREAM SPINACH AND PEPPER CREAM NOODLES	52.00 EURO
VEAL CHOP WITH FRESH MORELS AND ESPARAGUS (FOR TWO)	84.00 EURO

DESSERTS

WHITE CHOCOLATE MOUSSE IN CRISPY ROLLS WITH RASPBERRIES AND CHAMPAGNE ICE-CREAM	18.00 EURO
PEAR IN BALSAMICO-CARAMEL WITH GINGER CRUMBLE AND TAHITI VANILLA ICE-CREAM	16.00 EURO
CHOCOLATE MOELLEUX WITH ROASTED PINEAPPLE AND TAMARIND SORBET (20 MINUTES)	18.00 EURO
CRISPY MILLEFEUILLE WITH SALTY CARAMEL ICE-CREAM AND PHYSALIS COMPOT	17.00 EURO